BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Land-based Studies Pearson BTEC International Level 3 Subsidiary Diploma in Land-based Studies Pearson BTEC International Level 3 Foundation Diploma in Agriculture Pearson BTEC International Level 3 Diploma in Agriculture Pearson BTEC International Level 3 Extended Diploma in Agriculture
Unit number and title	Unit 17: Crop Production
Learning aim(s)	**C** Use accepted working practices to carry out harvesting and crop storage
Assignment title	**Harvest and storage techniques for quality produce**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	Having nurtured your crops, through the growing season, to maturity your job is far from over. Your harvested crop is often stored, and may be conditioned, before onward distribution or end use. The growing conditions, methods of harvest and, subsequent, storage are critical to ensuring that your produce is in the best possible condition to optimise the end sale-price and ensure that food safety is maintained. As an arable and forage operator, you must show that you have a range of experience. You are required to produce a detailed portfolio of evidence, which should include a range of media, possibly including: VLOGs; annotated photographs; conversation records; data sheets; written methodologies; crop walk notes; witness testimonies. diary entries etc.
Task 1	You will be allocated a harvesting activity by your teacher / employer. In order to do this effectively you will need to know the objective of the activity set, which will relate to the end user of the product and the condition of the harvested crop. While you are involved in the harvesting activity you should make notes or recordings of the quality of the crop, the yield and harvest conditions. Also remember to revisit any crop walk notes that you may have collected on this crop over the growing season. You need to: • produce evidence that you have undertaken the harvesting activity safely and in accordance with best working practices • undertake a monitoring activity to meet the

	• objectives set by the farm and/or the end user, and produce a monitoring plan to ensure that you can undertake the activity with a high degree of accuracy • relate the results of the monitoring activity to the crop harvest conditions and conditioning; include proposals for the farm manager about how this product should be stored, to maximize profit and maintain food safety. Evaluate the impact of growing, harvesting and storage of crops on the quality of the final product. Use relevant and accurate terminology throughout your portfolio.
Checklist of evidence required	A portfolio of evidence relating to the safe harvesting of crops to meet given objectives and the safe storage of crop products This could include all, or some of the following (the list is not designed to be exhaustive): diary entries; observation records; witness statements; risk assessments; annotated photographs; storage planning documents; VLOGs; data sheets; data analysis / graphs.

Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria you must show that you are able to:
C.P6	Safely carry out a given crop harvesting task to meet objectives
C.P7	Safely carry out a given monitoring task to meet objectives within given storage facilities
C.M3	Relate the results of monitoring to crop harvest conditions, grading, sorting and/or cleaning requirements within given storage facilities
C.D3	Carry out a monitoring task with a high degree of accuracy, evaluating the impact of growing, harvesting and storage of crops on the quality of the final product.

Sources of information to support you with this Assignment	**Books** Hall C.W. (1983) *Drying and Storage of Agricultural Crops.* (Director Books 1983) ISBN 9780870553646 McLean K*Drying and Storing Combinable Crops* (Random House Australia 1980) ISBN: 9780852361085) Brooker D.B., Bakker-Arkema F.W & Hall C.W. *Drying and Storage of Grains & Oilseeds* (Springer 1992) ISBN: 978 - 0442205157 **Website** welvent.com